PATRICK ALLEN SELECTIONS IMPORTED BY UNITED ESTATES WINE IMPORTS, LTD.

Clos del Rey Côtes du Roussillon



The Domaine at-a-glance

Owner: Jacques & Julien Montagne

Winemaker: Julien Montagne Year Est: 2001 **Soil:** Schist, with some Clay-Limestone soils Size: 34Ha Location: Maury, Roussillon Appellations Produced: Côtes du Roussillon

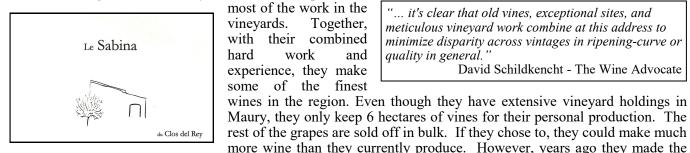
Established in 2001 by Jacques Montagné, Clos del Rey is located in the heart of the appellation of Maury. Although Maury is best known for its sweet, port-like, wines, Clos del Rey only produces dry red wines. Clos



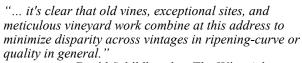
The La Sabina Vineyard

del Rey boasts some stunningly beautiful vineyards. Located in a natural protected area of garrigue (a scrub brush of rosemary, bay laurel, and pines) at 300 meters in altitude, they are the highest vineyard site in Maury. The vineyards are on a stony combination of limestone soil, ferric tailings, with areas of shist. The oldest

vines in the Clos del Rey vineyard are an amazing 138 years old. A few years ago Julien Montagne joined his father at the winery. Though Julien still works for a fine-wine distributor in the area, he is also in charge of the winemaking at Clos del Rey. His father Jacques does



most of the work in the vineyards. Together, with their combined hard work and experience, they make some of the finest



David Schildkencht - The Wine Advocate

wines in the region. Even though they have extensive vineyard holdings in Maury, they only keep 6 hectares of vines for their personal production. The rest of the grapes are sold off in bulk. If they chose to, they could make much

decision that, rather than producing large quantities of wine, they would focus on producing small amounts of high quality wine. After having tasted many bottles, and after many visits to their winery, it is clear to me that that gamble has paid off wonderfully.



Technical Notes: All the grapes are hand harvested and brought to the winery in small bins, where they are meticulously sorted for quality. The wine undergoes fermentation using indigenous yeasts, and a very gentle extraction, with 2 punch downs per day during the alcoholic fermentation. The maceration ranges from 25 to 35 days, in temperature controlled tanks. The wine is aged for 14 to 18 months, in tank, (depending on the vintage) before bottling.

Tasting Notes: The fact that the Clos del Rey "Le Sabina" is the winery's entry level wine, should by no means, suggest that it is of lesser quality. This is an amazingly intense, inky, extracted wine, that simultaneously has the balance and elegance, which is the hallmark of Clos del Rey. Black fruit flavors from the Syrah, and hints of cherry with black pepper spice from the Grenache, combine with wild exotic spice notes from the Carignan in this wine. This wine is perfect for dishes with big flavors, like dry rubbed ribs, or brazed short ribs.

Only 1250 cases produced

